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Judul Karya Ilmiah/Artikel : Antioxidant Activities of Phycocyanin Microcapsules Using Maltodextrin and Carragenan as Coating Materials.

Jumlah Penulis : 3 (tiga)

Status Pengusul : Penulis pertama/ ~~penulis ke-2~~/penulis korespondensi **

Penulis Karya Ilmiah : Eko Nurcahya Dewi, Lukita Purnamayati, Retno Ayu Kurniasih

Identitas Karya Ilmiah : a. Nama Jurnal : Jurnal Teknologi
b. No. ISSN : 2180-3722
c. Nomor, Volume, bln, thn : No. 4-2 Vol. 78. Tahun 2016
d. Penerbit : Universiti Teknologi Malaysia
e. DOI Artikel (jika ada) : -
f. Alamat Web Jurnal :
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https://jurnalteknologi.utm.my/index.php/jurnalteknologi/article/view/8151/4924
g. Terindeks di di Scopus

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Semarang, 7/10/2018

Reviewer 1

Prof. Norma Afiati, M.Sc., Ph.D
NIP. 195511101982032001
Unit kerja : FPIK UNDIP

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- Kemutakhiran informasi : $19/21 = 90.5\%$: $29/30 \times 12 = 11.6$
- Turnitin, similarity < 20%

Semarang, 23 Nov 2018
Reviewer 2


Prof. Dr. Ir. Slamet Budi Prayitno, M.Sc
NIP. 195506281981031005
Unit kerja : FPIK Undip

Jurnal Teknologi Open Access
Volume 78, Issue 4-2, 2016, Pages 45-50

Antioxidant activities of phycocyanin microcapsules using maltodextrin and carrageenan as coating materials (Article)

Dewi, E.N.  Purnamayati, L., Kurniasih, R.A. 
Faculty of Fisheries and Marine Science, Diponegoro University, Jl. Prof. Soedarto, SH Tembalang, Semarang, 50275, Indonesia

Abstract

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The aim of this study was to investigate the antioxidant activities of phycocyanin microcapsules from *Spirulina* sp. using maltodextrin (MD) and carrageenan (C) as coating materials. Microcapsules were prepared with five different variations concentration of carrageenan in maltodextrin i.e. 0 %; 0.25 %; 0.5 %; 0.75 %, and 1.0 % (w/w). Results indicated that microcapsule with C 1.0 % of phycocyanin showed higher value in parameters evaluated, i.e. encapsulation yield (12.89 ± 0.289 %), moisture content (8.36 ± 0.059 %), phycocyanin content (2.83 ± 0.072 %) and antioxidant activity (49.05 ± 1.017 %). The results of Scanning Electron Microscopy (SEM) microstructures showed that microcapsules with only maltodextrin (C 0 %) as coating material were cracked. It was found that all of microparticles had irregular spherical appearances and various sizes, but the carrageenan had flake appearances. © 2016 Penerbit UTM Press. All rights reserved.

SciVal Topic Prominence

Topic: Spray drying | Drug Compounding | wall materials

Prominence percentile: 99.438 

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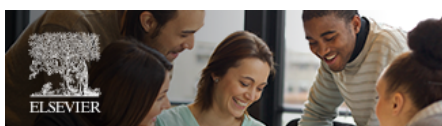
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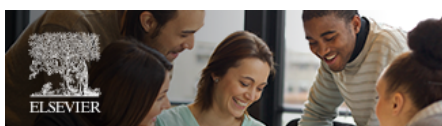


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